

Palliser Estate Syrah 2024

The inaugural vintage of Palliser Syrah.

Full bodied, lifted aromatics and finely structured.

COLOUR

Deep ruby, with purple hues.

AROMA

Intensely perfumed with notes of cracked pepper, violet, plum, raspberry.

PALATE

Silky and fleshy on the palate with notes of rosewater, mulberry, plum, liquorice and vanilla giving way to a bright acidity and fine, almost chalky, tannic structure. Elegant and packed full of energy, this is a stylish Syrah in the classic cool-climate style.

AGEING POTENTIAL

Enjoy now and through 2031.

FOOD PAIRING

Glorious with pan-seared venison back strap or a rack of lamb, this will go nicely with Eastern and Turkish cuisine like Baba Ganoush, roast capsicum or olive tapenade.

TECHNICAL DETAILS

Picking Date: April 2024
Bottled: June 2025
Alcohol: 13.5%
pH: 3.94
T.A: 4.6
R.S: <1g/L

WINEMAKER

Guy McMaster

VITICULTURE

Planted in 2019 on a gentle slope in our Pinnacles Vineyard located on the northern edge of the Martinborough Terrace.

The Clone is Mass Selection, well suited to the Martinborough terroir.

WINEMAKING

Handpicked with 30% whole clusters in the fermenter. A period of cold soak followed by wild fermentation and gentle pump-overs and hand plunging. The wine was pressed to one and two year old French Oak barrels and left to mature for 12 months, undergoing malo-lactic fermentation to soften the wine and add complexity.

The wine was bottled in June 2025 with just 595 bottles produced.

PALLISER ESTATE